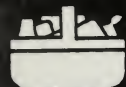


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CONSUMER TIPS > >

(Information from Bureau of Home Economics, USDA)

LOOK FOR THE FOLLOWING WHEN YOU BUY

Well-fleshed breasts and thighs; well-rounded bodies; good coating of fat; few or no skin blemishes; few pinfeathers. Allow 3/4 to one pound dressed weight (picked, not drawn, with head and feet on) for each serving.

DIRECTIONS FOR ROASTING

1. Bird should be drawn; pinfeathers removed and hair singed, scrubbed with wet cloth and corn meal; rinsed, dried.
2. Sprinkle inside with salt; put stuffing in hot if bird is to be cooked at once; in cold if to be kept overnight (over)

before cooking - keep bird chilled; rub stuffed, trussed bird with butter or other fat, sprinkle with salt, dust with flour.

3. Place bird, breast down, on rack in shallow pan; add no water, do not cover; turn every $\frac{1}{2}$ hour (small or medium sized) or every hour (large) and baste with pan drippings or other melted fat; to keep skin from breaking, lift bird at head and foot, with clean folded cloths to protect hands; test for "doneness" with steel skewer or fork - in thickest part of breast or thigh - if tender and shows no red tinge, bird is done.

4. Temperature and time:- 10 to 13 lbs. - 300 degrees - 3 to 4 hours; 14 to 17 lbs. - 275 degrees - $4\frac{1}{2}$ to $5\frac{1}{2}$ hours; 18 to 25 lbs. - 250 to 275 degrees - 6 to 8 hours.

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